Operating Instructions

OVEN

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English, 1

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Warnings

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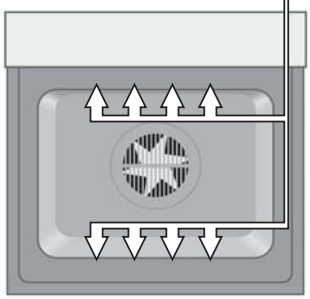
- WARNING: The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
  This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Never use steam cleaners or pressure cleaners on the appliance.
- WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- ! When you place the rack inside, make sure that the stop is directed upwards and in the back of the cavity.

NOTICE

! VERY HOT SURFACES

FOOD OR GREASE ON THESE SURFACES COULD CAUSE SMOKE AND POSSIBLY EVEN BURN

YOU MUST KEEP THE OVEN AND GRILL CAVITIES CLEAN



! ATTENTION

WHEN USING THE MAIN OVEN YOU MUST ENSURE THAT THE BASE OF THE CAVITY IS NOT COVERED WITH ALUMINUM FOIL, UTENSIL OR ANY OTHER FORM OF COVERING. FAILURE TO DO THIS MAY RESULT IN THE CAVITY BEING DAMAGED.

Installation

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! Before placing your new appliance into operation please read these operating instructions carefully. They contain important information for safe use, for installation and for care of the appliance.

! Please keep these operating instructions for future reference. Pass them on to possible new owners of the appliance.

Positioning

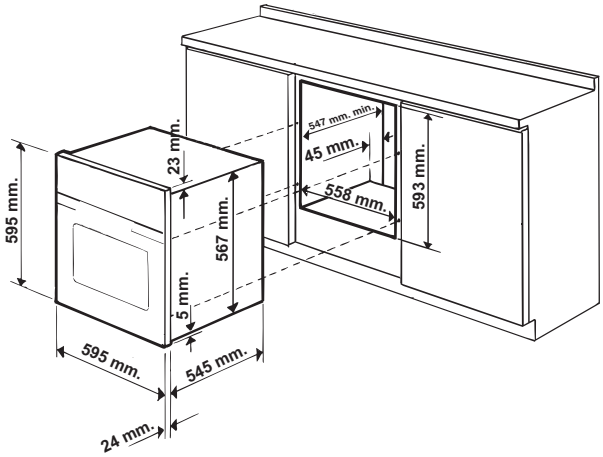
! Keep packaging material out of the reach of children. It can become a choking or suffocation hazard. (*see Precautions and tips*).

! The appliance must be installed by a qualified person in compliance with the instructions provided. Incorrect installation may cause harm to persons, animals or may damage property.

Fitting the appliance

Use the appropriate cabinet to ensure that the appliance functions properly.

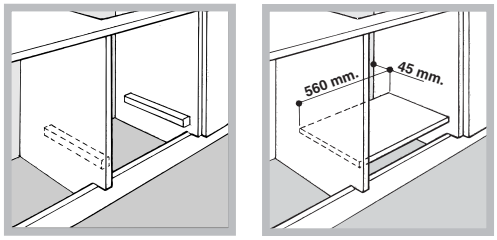
- The panels adjacent to the oven must be made of heat-resistant material.
- Cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100°C.
- to install the oven under the counter (*see diagram*) and in a kitchen unit, the cabinet must have the following dimensions:



! The appliance must not come into contact with electrical parts once it has been installed.
The consumption indications on the data plate have been calculated for this type of installation.

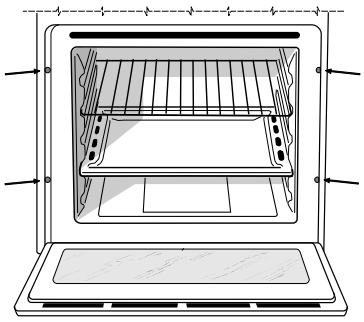
Ventilation

To ensure good ventilation, the back panel of the cabinet must be removed. It is advisable to install the oven so that it rests on two strips of wood, or on a completely flat surface with an opening of at least 45 x 560 mm (*see diagrams*).



Centring and fastening

Secure the appliance to the cabinet by opening the oven door and putting 4 screws into the 4 holes of the outer frame.



! All parts which ensure the safe operation of the appliance must not be removable without the aid of a tool.

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Electrical connection

! Ovens with a three-pole power supply cable are designed to operate with alternated current at the supply frequency and voltage indicated on the data plate (at the bottom of the oven dashboard). The earthing conductor of the cable is the yellow-green conductor.

Two types of connection are provided:

Connection n° 1

Connecting the power supply cable to the mains.

Fit a normalized plug to the cable, which corresponds to the load indicated on the data plate; if the cooker is connected directly to the mains, an omnipolar circuit-breaker with a minimum opening of 3 mm between the contacts, suitable for the load indicated and complying with current directives, must be installed between the appliance and the mains (the earthing wire must not be interrupted by the circuit-breaker). The power supply cable must be positioned so that it does not exceed room temperature by 50°C at any point of its length. Before making the connection check that:

- the circuit breakers or fuses of the home system can support appliance load (see data plate);
- the power supply system has an efficient earthing connection which complies with the provisions of current regulations and the law;
- there is easy access to the socket or the omnipolar circuit-breaker once the cooker has been installed.

! do not use reducers, adapters or shunts as these could cause heating or burning.

Connection n° 2

Disposing of the plug.

! THIS APPLIANCE MUST BE EARTHED.

Ensure that before disposing of the plug itself, you make the pins unusable so that it cannot be accidentally inserted into a socket. Instructions for connecting cable to an alternative plug:

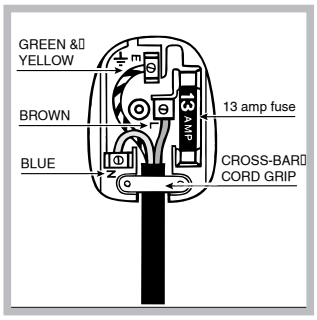
! the wires in the mains lead are coloured in accordance with the following code:

Green & Yellow -Earth
Blue -Neutral
Brown -Live

If the colours of the wires in the mains lead do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows.
Connect Green & Yellow wire to terminal marked "E" or 6 or coloured Green or Green & Yellow.
Connect Brown wire to terminal marked "L" or coloured Red. Connect Blue wire to terminal marked "N" or coloured Black. If a 13 amp plug (BS 1363) is used it must be fitted with a 13 amp fuse.
A 15 amp plug must be protected by a 15 amp fuse, either in the plug or adaptor or at the distribution board.If you are in any doubt about the electrical supply to your machine, consult a qualified electrician before use.

How to connect an alternative plug

The wires in this mains lead are coloured in accordance with the following code:
BLUE "NEUTRAL" (N)
BROWN "LIVE" (L)
GREEN AND YELLOW "EARTH" (E)



Disposing of the appliance

When disposing of the appliance please remove the plug by cutting the mains cable as close as possible to the plug body and dispose of it as described above.

! The plug and socket must be easily accessible.

DATA PLATE	
Dimensions	width cm 43.5 height cm 32.4 depth cm 43.5
Volume	lt. 62
Electrical connections	voltage: 230-240V ~ 50/60Hz maximum power absorbed 2250W-2400W
ENERGY LABEL and ECODESIGN	Regulation (EU) No 65/2014 supplementing Directive 2010/30/EU. Regulation (EU) No 66/2014 implementing Directive 2009/125/EC. Standard EN 60350-1 Standard EN 50564. Energy consumption Class certification Natural convection heating mode: Traditional
	This appliance conforms to the following European Economic Community directives: - 2006/95/EEC of 12/12/06 (Low Voltage) and subsequent amendments; - 2004/108/EEC of 15/12/04 (Electromagnetic Compatibility) and subsequent amendments; - 93/68/EEC of 22/07/93 and subsequent amendments. - 2002/96/EC and subsequent amendments.

Description of the appliance

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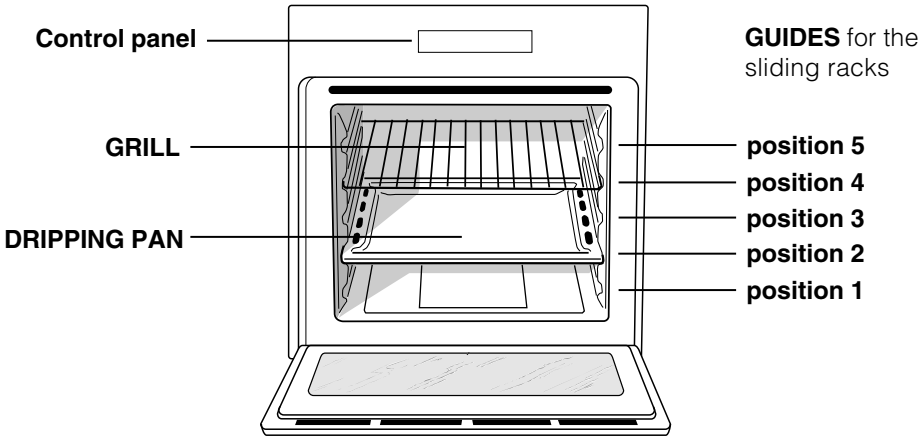
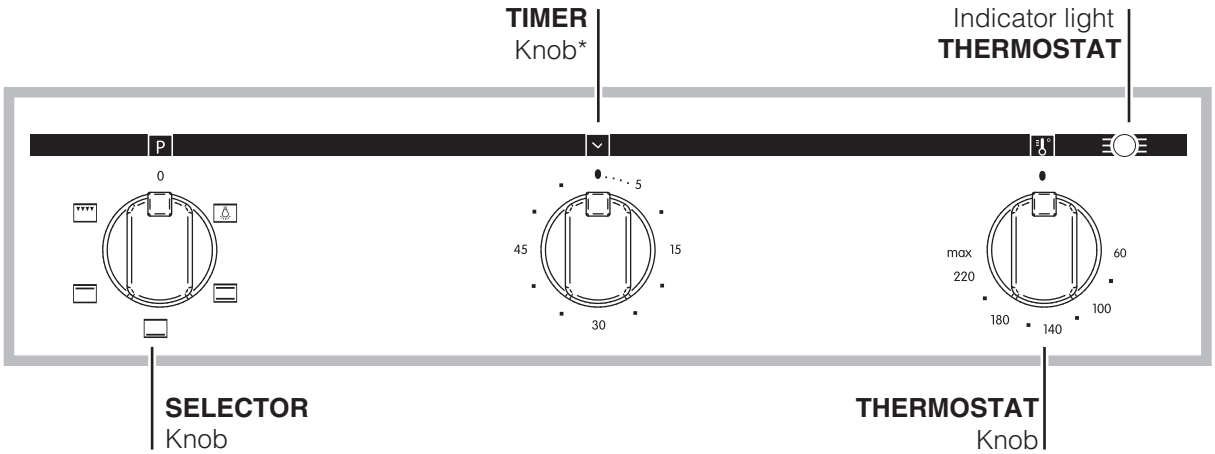
Overall view



Control panel



* Only on certain models

Start-up and use

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! The first time you use your appliance, heat the empty oven with its door closed at its maximum temperature for at least half an hour. Ensure that the room is well ventilated before switching the oven off and opening the oven door. The appliance may produce a slightly unpleasant odour caused by the burning away of protective substances used during the manufacturing process.

Starting the oven

1. Select the desired cooking mode by turning the SELECTOR knob.
2. Select the desired temperature with the VARIABLE GRILL knob. See the Cooking advice table for cooking modes and the suggested cooking temperatures (*see Cooking Modes*).
3. When preheating is finished, the THERMOSTAT indicator light will stay on: place the food in the oven.
4. You may do the following during cooking:
- change the cooking mode by turning the SELECTOR knob.
- change the temperature by turning the VARIABLE GRILL knob.
- stop cooking by turning the SELECTOR knob to the "0" position.

! Never put objects directly on the oven bottom to avoid damaging the enamel coating.

! Always place cookware on the rack(s) provided.

Cooling ventilation

In order to cool down the external temperature of the oven, some models are fitted with a cooling fan that blows out air between the control panel and the oven door.
! Once the cooking has been completed, the cooling fan remains on until the oven has cooled down sufficiently.

Oven light

It goes on when selecting with the SELECTOR knob. It stays on when a cooking mode is selected.

How to use the timer*

1. To set the buzzer, turn the TIMER knob clockwise almost one complete revolution.
2. Turn the knob anticlockwise to set the desired time: align the minutes shown on the knob with the indicator on the control panel.
3. The timer operates in minutes: when the selected time has elapsed, a buzzer will sound.

! The timer does not turn the oven on or off.

* Only on certain models

Cooking modes

Cooking modes

! A temperature value can be set for all cooking modes between 60°C and MAX, except for the GRILL programme, for which only the MAX power level is recommended.

TRADITIONAL OVEN mode

Both the top and bottom heating elements will come on. With this traditional cooking mode, it is best to use one cooking rack only; if more than one rack is used, the heat will be distributed unevenly.

BAKING mode

The lower heating element comes on. This mode may be used in cooking temperature sensitive foods, especially pies, which need to rise and so should be heated from below.

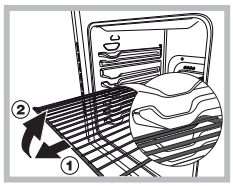
TOP OVEN mode

The top heating element comes on. This mode can be used to brown food at the end of cooking.

GRILL mode

The top heating element comes on. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking in the juices to keep them tender. The grill is also highly recommended for dishes that require a high surface temperature: such as beef steaks, veal, rib steak, fillets, hamburgers etc... Always cook in this mode with the oven door partially open.

WARNING! The oven is provided with a stop system to extract the racks and prevent them from coming out of the oven.(1)
As shown in the drawing, to extract them completely, simply lift the racks, holding them on the front part, and pull (2).



Practical cooking advice

! Do not place racks in position 1 and 5 during fan-assisted cooking. Excessive direct heat can burn temperature sensitive foods.

! In the GRILL cooking modes, place the dripping pan in position 1 to collect cooking residues (fat and/or grease).

GRILL

- Insert the rack in position 3 or 4. Place the food in the centre of the rack.
- We recommend that you set the maximum power level. The top heating element is regulated by a thermostat and may not always be on.

PIZZA

- Use a light aluminium pizza pan. Place it on the rack provided.
  For a crispy crust, do not use the dripping pan (prevents crust from forming by extending cooking time).
- If the pizza has a lot of toppings, we recommend adding the mozzarella cheese on top of the pizza halfway through the cooking process.

Cooking advice table

Cooking modes	Foods	Weight (in kg)	Rack position	Pre-heating time (min)	Recommended temperature	Cooking time (minutes)
Convection Oven	Duck	1	3	15	200	65-75
	Roast veal or beef	1	3	15	200	70-75
	Pork roast	1	3	15	200	70-80
	Biscuits (short pastry)	-	3	15	180	15-20
	Tarts	1	3	15	180	30-35
	Lasagne	1	3	10	190	35-40
	Lamb	1	2	10	180	50-60
	Mackerel	1	2	10	180	30-35
	Plum-cake	1	2	10	170	40-50
	Cream puffs	0.3	3	10	180	30-35
	Sponge -cake	0.5	3	10	170	20-25
	Savoury pies	1.5	3	15	200	30-35
Pastry Mode	Raised Cakes	0,5	3	15	160	30-40
	Tarts	1	3	15	180	35-40
	Fruit cakes	1	3	15	180	50-60
	Brioches	0,5	3	15	160	25-30
Top oven	Browning food to perfect cooking	-	3/4	15	220	-
Grill	Soles and cuttlefish	1	4	5	Max	8-10
	Squid and prawn kebabs	1	4	5	Max	6-8
	Cod filet	1	4	5	Max	10
	Grilled vegetables	1	¾	5	Max	10-15
	Veal steak	1	4	5	Max	15-20
	Cutlets	1	4	5	Max	15-20
	Hamb urgers	1	4	5	Max	7-10
	Mackerels	1	4	5	Max	15-20
	Toasted sandwiches	n.° 4	4	5	Max	2-3

! Cooking times are approximate and may vary according to personal taste. When cooking using the grill, the dripping pan must always be placed on the 1st oven rack from the bottom.

Precautions and tips

! The appliance was designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

General safety

- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- When handling the appliance, always use the handles provided on the sides of the oven.
- Do not touch the appliance with bare feet or with wet or moist hands and feet.
- **The appliance must be used by adults only for the preparation of food, in accordance with the instructions outlined in this booklet. Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance.**
- **When the appliance is in use, the heating elements and some parts of the oven door become extremely hot. Make sure you don't touch them and keep children well away.**
- Ensure that the power supply cable of other electrical appliances does not come into contact with the hot parts of the oven.
- The openings used for ventilation and dispersion of heat must never be covered.
- Always grip the oven door handle in the centre: the ends may be hot.
- Always use oven gloves to place cookware in the oven or when removing it.
- Do not use aluminium foil to line the bottom of the oven.
- Do not place flammable materials in the oven: if the appliance is switched on by mistake, it could catch fire.
- Always make sure the knobs are in the "●"/"○" position when the appliance is not in use.
- When unplugging the appliance always pull the plug from the mains socket, do not pull on the cable.
- Never carry out any cleaning or maintenance work without having unplugged the plug from the mains.
- In the case of a malfunction, under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or further malfunctioning of the appliance. Contact a Service Centre (*see Assistance*).
- Do not rest heavy objects on the open oven door.
- The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.
- Do not let children play with the appliance.

Disposal

- Observe local environmental standards when disposing packaging material for recycling purposes. Observe existing legislation when disposing of the old appliance.
- The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

Respecting and conserving the environment

- Whenever possible, avoid pre-heating the oven and always try to fill it. Open the oven door as little as possible because heat is lost every time it is opened. To save aÿsubstantial amount of energy, simply switch off the oven 5 to 10 minutes before the end of your planned cooking time and use the heat the oven continues to generate.

Maintenance and care

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- Keep gaskets clean and tidy to prevent any door energy losses
- If you have a timed tariff electricity contract, the "delay cooking" option will make it easier to save money by moving operation to cheaper time periods.
- The base of your pot or pan should cover the hot plate. If it is smaller, precious energy will be wasted and pots that boil over leave encrusted remains that can be difficult to remove.
- Cook your food in closed pots or pans with well-fitting lid off will greatly increase energy consumption
- Use purely flat pots and pans
- If you are cooking something that takes a long time, it's worth using a pressure cooker, which is twice as fast and saves a third of the energy.

Switching the appliance off

Disconnect your appliance from the electricity supply before carrying out any work on it.

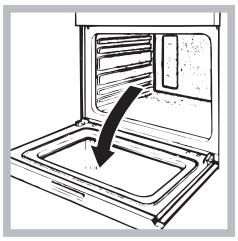
Cleaning the appliance

- The stainless-steel or enamel-coated external parts as well as the rubber seals may be cleaned using a sponge that has been soaked in lukewarm water and neutral soap. If these stains are difficult to remove, use only specialised products. After cleaning, rinse and dry thoroughly. Do not use abrasive powders or corrosive substances.
- Ideally, the inside of the oven should be cleaned after each use, when it is still lukewarm. Use hot water and detergent, rinse and dry with a soft cloth. Do not use abrasive products.
- The accessories can be washed like everyday crockery (even in your dishwasher).

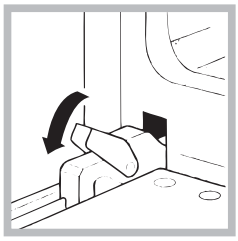
! Never use steam cleaners or pressure cleaners on the appliance.

Cleaning the oven door

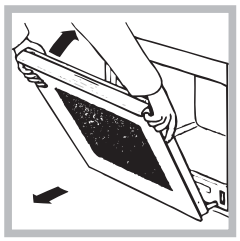
Clean the glass part of the oven door using a sponge and a non-abrasive cleaning product, then dry thoroughly with a soft cloth. Do not use rough abrasive material or sharp metal scrapers as these could scratch the surface and cause the glass to crack.
To clean more thoroughly, you can remove the oven door.



1. Open the oven door fully (*see diagram*)



2. Lift up and turn the small levers located on the two hinges (*see diagram*)



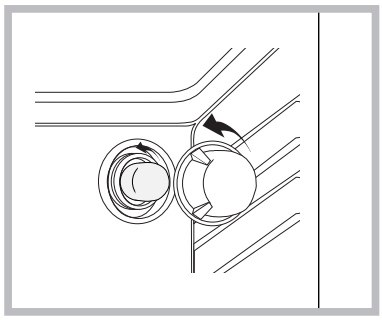
3. Grip the door on the two external sides and close it approximately half way. Then pull the door towards you lifting it out of its seat (*see diagram*).
To replace the door, reverse this sequence.

Inspecting the seals

Check the door seals around the oven periodically. If the seals are damaged, please contact your nearest After-sales Service Centre (*see Assistance*). We recommend not using the oven until the seals have been replaced.

Replacing the light bulb

To replace the oven light bulb:



1. Remove the glass cover of the lamp-holder.
2. Remove the light bulb and replace it with a similar one: Wattage 25 W, cap E 14.
3. Replace the glass cover (*see diagram*).

! Do not use the oven lamp as/for ambient lighting

Assistance

Communicating:

- appliance model (Mod.)
- serial number (S/N)

This information is found on the data plate located on the appliance and/or on the packaging.

Guarantee

12 months Parts and Labour Guarantee

Your appliance has the benefit of our manufacturer's guarantee, which covers the cost of breakdown repairs for twelve months from the date of purchase.

This gives you the reassurance that if, within that time, your appliance is proven to be defective because of either workmanship or materials, we will, at our discretion, either repair or replace the appliance at no cost to you.

This guarantee is subject to the following conditions:

- The appliance has been installed and operated correctly and in accordance with our operating and maintenance instructions.
- The appliance is used only on the electricity or gas supply printed on the rating plate.
- The appliance has been used for normal domestic purposes only.
- The appliance has not been altered, serviced, maintained, dismantled, or otherwise interfered with by any person not authorised by us.
- Any repair work must be undertaken by us or our appointed agent.
- Any parts removed during repair work or any appliance that is replaced become our property.
- The appliance is used in the United Kingdom or Republic of Ireland.

The guarantee does not cover:

- Damage resulting from transportation, improper use, neglect or interference or as a result of improper installation.
- Replacement of any consumable item or accessory. These included but not limited to: plugs, cables, batteries, light bulbs, fluorescent tubes and starters, covers and filters.
- Replacement of any removable parts made of glass or plastic.

THIS GUARANTEE WILL NOT APPLY IF THE APPLIANCE HAS BEEN USED IN COMMERCIAL OR NON-DOMESTIC PREMISES.

5 Year Parts Guarantee

Indesit also offers you a free 5 year parts guarantee. This additional guarantee is conditional on you registering your appliance with us and the parts being fitted by one of our authorised engineers. There will be a charge for our engineer's time. To activate the extra parts warranty on your appliance, simply call our registration line on **08448 24 24 24 (Republic of Ireland 01 230 0800)**

Extended Guarantees

We offer a selection of protection plans that enable you to fully cover yourself against the expense of repair bills for the life of your policy. To find the ideal plan for you please call our advice line on **08448 226 226 (Republic of Ireland 01 230 0233).**

Free Helpdesk Service

We have a dedicated team who can provide free advice and assistance with your appliance if you experience any technical difficulties within the first 90 days of ownership. Simply call our Indesit Service Hotline on **08448 224 224 (Republic of Ireland 0818 313 413)** for telephone assistance, or, where necessary, to arrange for an engineer to call.

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XEROX FABRIANO

After Sales Service

No one is better placed to care for your Indesit appliance during the course of its working life than us – the manufacturer.

Essential Contact Information

Indesit Service

We are the largest service team in the UK and Ireland offering you access to 400 skilled telephone advisors and 1000 fully qualified engineers on call to ensure you receive fast, reliable, local service.

UK: 08448 224 224
Republic of Ireland: 0818 313 413
www.indesitservice.co.uk

Please note: Our advisors will require the following information:

Model number:

Serial number:

Parts and Accessories

We supply a full range of genuine replacement parts as well as accessory products that protect and hygienically clean your appliance to keep it looking good and functioning efficiently throughout its life.

UK: 08448 225 225
Republic of Ireland: 0818 313 413
www.indesitservice.co.uk

Appliance Registration

We want to give you additional benefits of Indesit ownership. To activate your free 5 year parts guarantee you must register your appliance with us.

UK: 08448 24 24 24
Republic of Ireland: 01 230 0800
www.indesitservice.co.uk

Indesit Company UK Ltd. Morley Way, Peterborough, PE2 9JB
Indesit Company Unit 49 Airways Industrial Estate, Dublin 17

Recycling and Disposal Information

As part of Indesit's continued commitment to helping the environment, Indesit reserves the right to use quality, recycled components to keep down customer costs and minimise material wastage.
Please dispose of packaging and old appliances carefully. To minimise the risk of injury to children, remove the door, plug, and cut the mains cable off flush with the appliance. Dispose of these parts separately to ensure that the appliance can no longer be plugged into mains socket, and the door cannot be locked shut.

Indesit Company S.P.A.
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60044 Fabriano (AN)
www.indesit.com